

Veendam inspected on May 30, 2001 in Juneau, AK. By Don Ackerman and Mike Hanika
Score - 99

Item No.	Description	Points Deducted
07	PW system protection cross-connections, backflow, Disinfection	0

Site: FOOD SERVICE - GENERAL

Comment: THE DRAIN PORTS ON THE BACKFLOW PREVENTERS FOR THE GAYLORDS WERE DIRECT CONNECTED TO THE DRAIN SYSTEM. THERE WAS NO WAY TO TELL IF THEY WERE LEAKING.

Recommendation: 5.7.1.2.9 Backflow preventers shall be located so they may be serviced and maintained.

Action: This is the original design of the Gaylord system from when the vessel was built. Construction and final construction inspections by VSP did not identify this as a problem. We are unsure that an acceptable alternative can be found to solve this issue. We will investigate if leakage if any can be diverted to an area that is more visible.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN HOT GALLEY

Violation: THE INTERIORS OF THE GRILLS WERE NOT EASILY CLEANABLE.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.
7.4.2.5.2 Nonfood-contact surfaces of food equipment shall comply with American National Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.

Action: No modification to these grills has been made. They are approved by ANSI, but the interiors of the grease drip well are not easy to clean. There is a program to replace these units as their service life is expired.

Site: SOUP STATION

Comment: THE TILTING PAN HAD BEEN OUT OF ORDER FOR 8 DAYS.

Recommendation: 7.4.5.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including:

(1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Although the vessel carries spare parts for galley equipment, not every part can be kept in inventory on board. The unit has been examined and the problem diagnosed. Spare parts have been ordered and the unit will be repaired when they arrive. Another tilting pan is located next to this one and will be used until the broken unit is returned to service. There are 4 more like units in the galley that also may be used if necessary.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN DISH WASHING

Comment: A THICK LAYER OF SOAP SUDS WERE NOTED IN THE RINSE AND FINAL RINSE SECTIONS OF THE DISH WASHER

Recommendation: 7.5.4.1.5 The wash, rinse, and sanitize solutions shall be maintained clean.

Action: We will adjust the soap dispenser unit on the dishwashing machine to reduce the over sudsing

Item No.	Description	Points Deducted
23	Dishes / utensils equipment pre-flushed, scraped, soaked; Wash and rinse temperature	0

Site: MAIN GLASS WASHING

Comment: THE FINAL RINSE TEMPERATURE WAS 196OF

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F,

Action: The final rinse temperature was adjusted immediately during the inspection. Section 7.4.2.3.1 states food temperature measuring devices: that are scaled only in Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use. And section 7.4.2.3.2 states ambient air temperature measuring devices that are scaled only in Fahrenheit shall be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use. There could have been an acceptable margin of error in the thermometer used to measure the final rinse temperature.

Item No.	Description	Points Deducted
20	Equipment / utensils non-food-contact surfaces clean.	0

Site: MAIN HOTGALLEY

Comment: THE INTERIOR OF ONE GRILL WAS SOILED WITH FOOD AND GREASE RESIDUE..

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: The interior space will be cleaned.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: FOOD SERVICE - GENERAL

Violation: RECESSED GROUTING WAS NOTED THROUGHOUT THE LIDO AND BARS AREAS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Replacing and repairing cracked deck tiles and grouting is an ongoing project. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: INTEGRATED PEST MANAGEMENT

Comment: ALTHOUGH PHYSICAL PROCEDURES ARE IN PLACE THERE WAS NO WRITTEN PLAN.

Recommendation: 8.1.1.1.1 Each vessel shall develop an Integrated Pest Management Plan to address effective monitoring and control strategies for pests aboard the vessel.

Action: A written manual is being developed.